

**MIDLOTHIAN FIRE DEPARTMENT**  
**COMMERCIAL COOKING OPERATIONS**

**MINIMUM SPECIFICATIONS:**

All commercial cooking operations shall have a Type-I cooking hood with a fire suppression system. All Type-I hood installations shall be in compliance with Fire and Mechanical Codes adopted by the City of Midlothian, NFPA 96, UL 710 and other applicable codes and standards.

**FIRE EXTINGUISHING EQUIPMENT FOR PROTECTION OF KITCHEN GREASE HOODS AND DUCTS:**

An approved fire suppression system complying with UL 300 and NFPA 17A shall be required for the protection of commercial type food heat processing equipment. Manual activation device shall be located within 20' of cooking hood. Combustible materials shall not be located within 18" of cooking hoods. **Sprinkler systems ARE NOT acceptable to this jurisdiction for protection of grease fryers.**

A minimum of one 1.5 gallon Class-K portable fire extinguisher shall be mounted within 30 feet of the cooking hood. It shall be inspected and tagged annually by a qualified inspection company, and comply with NFPA 10.

**EXTENT OF PROTECTION:**

The fire suppression system used to protect ventilating hoods, ducts and cooking appliances shall be installed to include protection of cooking surfaces, deep fat fryers, griddles, upright broilers, char-broilers, ovens (including pizza ovens), range top and grills. Protection shall also be provided for the enclosed plenum space within the hood above filters and exhaust ducts serving the hood. *Grease filters shall be in place and the ventilation system shall be in operation any time equipment is in use under the hood.*

**ELECTRICAL AND FUEL SERVICE:**

All electrical service under the cooking hood (including heat sources, make-up air, lighting and wall outlets) and fuel service shall shut off upon fire extinguishing system activation. The hood exhaust fan(s) shall continue to operate after the extinguishing system has been activated. Manual reset for shut-offs required.

NOTE: It shall be the responsibility of the fire protection contractor to verify and assume responsibility for the installation of the automatic electrical and gas shut off.

**MAINTENANCE:**

Fire extinguishing systems for commercial cooking hoods shall be serviced, inspected and tagged at least every six (6) months and/or after any activation of the system. Inspection shall be performed by a qualified inspection company. Records of service and inspection shall remain on premise for a minimum of three years.

Fusible links and automatic sprinkler heads shall be replaced at least annually, and other protection devices shall be serviced or replaced in accordance with the manufacturer's instructions and NFPA 17A. Hoods, grease removal devices, fans, ducts and other appurtenances shall be inspected for grease buildup at frequent intervals.

Commercial kitchen hoods, ducts and fans shall be inspected at a minimum frequency, according to the chart below. Cleaning shall be done if grease buildup is found and prior to servicing/inspection of the fire protection equipment. Records of inspections and cleaning shall remain on premise for a minimum of three years.

IFC 2009 TABLE 609.3.3.1

COMMERCIAL COOKING SYSTEM INSPECTION FREQUENCY FOR GREASE BUILDUP

TYPE OF COOKING OPERATIONS	FREQUENCY OF INSPECTION
High-volume cooking operations such as deep frying, 24-hour cooking, charbroiling or wok/griddle cooking.	3 months
Low-volume cooking operations such as places of religious worship, seasonal businesses and senior centers.	12 months
Cooking operations utilizing solid-fuel burning cooking appliances.	1 month
All other cooking operations.	6 months

FIRE ALARM:

When the building is equipped with a fire alarm system, an activation of the kitchen fire system shall activate the fire alarm system.

HOODS

Approved Type-I commercial cooking hoods shall be installed above all commercial type deep fat fryers, broilers, fry grills, steam jacketed kettles, hot-top ranges, ovens, barbecues, rotisseries and similar equipment which produce comparable amounts of steam, smoke, grease-laden vapors or heat in a food processing establishment. For the purpose of this section a food-processing establishment shall include any building or portion thereof used for the processing of food, but shall not include a dwelling unit.

VENTILATION SYSTEM (DUCTS)

Hoods shall be designed in accordance with adopted fire and mechanical codes, UL 710 and NFPA 96.

Duct systems serving a Type I hood shall be designed and installed in a manner to provide an air velocity within the duct system of not less than 500 feet per minute. Ducts shall be welded and wrapped with two layers of fire wrapping material from hood to ceiling deck. Access panels shall be located every 12', at every change of direction, within 18" of dampers and within 3' of fan.

FIRE INSPECTIONS

Contractors should allow a minimum of twenty-four (24) hours lead time for inspections. Call the Fire Marshal's Office at 972-775-7662 to request a date and time of desired inspection.

Inspection Intervals:

1. Cooking hood and duct installation (includes duct light test and fire wrapping)
2. Fire Extinguishing System - Installation and Operation
3. Final Inspection